



# Morganton Community House

A TRADITIONAL VENUE FOR THE MODERN EVENT

120 North King Street  
Morganton, North Carolina 28655  
(828) 438-5364



## BANQUET INFORMATION & POLICIES

Thank you for your interest in the Community House. Built in 1935, our original purpose was to provide a venue for clubs, civic groups and the citizens of Morganton to meet and socialize. Since then we have added weddings, corporate meetings and other large-scale events to our repertoire. We take pride in providing exceptional service and high quality cuisine at an affordable cost. Our expert staff will guarantee a seamless event ensuring every detail of your experience is a memory to treasure.

## ROOM AND RENTAL POLICIES

The rates below are calculated based on two hours of use; each additional hour is \$50.

### RENTAL RATES:

10-25 people	\$50
25-50 people	\$100
51-100 people	\$250
Entire Main Floor	\$750 flat rate
Courtyard	\$150.00*

\* Patio can only be rented as an addition to the Cobb and/or the Connelly room. Due to the patio being attached to our main entrance, If you would like your patio event to be completely private you must rent the entire building.

## FEES & CANCELLATIONS

To reserve our venue for your preferred date, a security deposit of \$200 is required. In the unfortunate event of cancellation, fees are refundable with a seventy-two hours' notice.





## GUARANTEE COUNTS

An attendance guarantee must be made at least seventy-two hours in advance of your function. You will be billed for (no less than) the number of guests you provide. If you need to add guests to your original guarantee, every effort to accommodate your request will be made. Additional fees may be assessed and compliance with your original menu selection will be subject to availability.

## ROOMS AND CAPACITY

Connelly Room	seated: 80; cocktail capacity 100
Cobb Room	seated 200; cocktail capacity 250
Entire Main Floor	seated 280; cocktail capacity 350
Courtyard	Seated 50; Cocktail capacity 75

## MEETING RATES

*Corporate, Government and Annual Banquets*

Weekday	\$ 100
Weekend	\$ 200

## CIVIC GROUP RENTAL RATES

*We are so thankful to have such strong support from the clubs and civic groups of Burke County. We take great pride in accommodating each of your events.*

Private Room	\$40
Small Room with a shared buffet	\$15





## ALCOHOL & SMOKING POLICY

The Morganton Community House is a nonsmoking facility. There is a charge of \$10 (not including alcohol or bar service) to serve alcohol. The host is responsible for providing the alcohol and also assumes responsibility for members of their party that are consuming alcohol. In accordance with North Carolina state law, alcohol will only be served to persons twenty-one years of age and older. A bartender may be provided for \$20 per hour (per bartender).

## DECORATIONS

- The host is responsible for all decorations.
- All decorations must be confined to the room(s) which have been reserved.
- Please respect the history and architecture of the Community House and therefore ask that nothing be attached to the walls.
- No open flame on the piano.
- If you would like to decorate the facility the day before your event, please refer to the rental rates above.

## LINENS

White table linens are available. 90"round - \$7.00 and 120" round -\$10.00. Specific color requests should be discussed with the Event Coordinator.

## ENTERTAINMENT

The Morganton Community House welcomes musicians and entertainment! For recommendations please see the Event Coordinator.

## A/V CAPABILITIES

- Screens (2)
- A/V Cart (2)
- Mounted Projector (2)
- Portable Projector (1)
- Extension Cords
- Wired Microphones (2)
- Podium (2)
- Wireless Internet



## MENUS

*\*\*\* FOR PRICING PLEASE CALL AND SET UP A TIME TO MEET WITH THE EVENT COORDINATOR.*

### CLASSIC BUFFET

Fresh garden salad  
Choice of one entrée  
Choice of one vegetables  
Choice of one starch  
Rolls and butter  
Tea, coffee, and water  
Choice of Dessert

### SIGNATURE BUFFET

Fresh garden salad  
Choice of two entrées  
Choice of one vegetable  
Choice of one starch  
Rolls and butter  
Tea, coffee, and water  
Choice of Dessert





### Community House Special

Fresh garden salad

Southern Baked Chicken Breast (with a light sauce) or Pork Loin with Gravy

Green Beans or Yellow Corn

Mashed Potatoes, Rice Pilaf or White Rice

Rolls and butter

Tea, coffee, and water

Chocolate and White cake or Chocolate Mousse

\*\* no substitutions for the community House special

### Catering Policy

We have a full kitchen and wait staff that can take care of your event needs. There is *no outside catering allowed* at the Morganton community, we do however welcome you to bring in your own wedding cake. We do offer outside Catering with an 18 % charge added to the food cost. Our drop off fee with in a 15 mile radius is \$25.00.

\*Plated meals are available upon request and there will be an additional \$1.50 per plate charge for this service.

*\* Organic and local menu items available at market price*

*\*Menu pricing and selection are subject to change due to Market Demand*

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions*





## ENTREES

- ◆ Southern Baked Chicken Breast (*with a light sauce*)
- ◆ Rotisserie seasoned Chicken breast (*bone-in split breast*)
- ◆ Herb Roasted Chicken Breast
- ◆ Barbequed Chicken
- ◆ Chicken Cordon Bleu (*open faced with honey dijon sauce*)\*
- ◆ Oregano Chicken Quarter \*
- ◆ Chicken Marsala
- ◆ Grilled Chicken Tenders
- ◆ Curry Crusted Chicken Tenders
- ◆ Mediterranean Chicken ( *with sundried tomatoes and mozzarella cheese*)
- ◆ Chicken Pie
- ◆ Roasted Turkey Breast
  
- ◆ Baked Pork chops (*with apple cider glaze*)
- ◆ Herb Crusted Pork Loin
- ◆ Pork Tenderloin with pineapple salsa
- ◆ Pork Tenderloin with Shallots and cranberries
- ◆ Glazed Ham
  
- ◆ Roasted Salmon with Tomato Chutney
- ◆ Panko Basil Crusted Salmon
- ◆ Spicy Lemon Baked Pollock
- ◆ Lasagna Bolognese
- ◆ Vegetable Lasagna with Broccoli and Carrots
  
- ◆ Roast Beef (*with au jus and horseradish*)
- ◆ Community House Meat Loaf
- ◆ Prime Rib \*
- ◆ Ribeye \*
- ◆ Peppercorn Beef Tenderloin with wild mushroom sauce \*
- ◆ Flank Steak with Caramelized Onions

*\* not included in the buffet pricing*



## SIDE ITEMS

### Starch

- ◆ Garlic or Herb Mashed Potatoes
- ◆ Baked Potato
- ◆ Twice Baked Potato
- ◆ Twice Baked Potato Casserole
- ◆ Herb Roasted Potatoes
- ◆ Steamed Red Potatoes
- ◆ Rice Pilaf
- ◆ Baked Macaroni and Cheese

### Vegetable

- ◆ Southern Green Beans with onions and bacon
- ◆ Green Beans Almondine
- ◆ Yellow Squash with Baby Tomatoes and Parmesan
- ◆ Cauliflower Gratin
- ◆ Roasted Mixed Vegetables
- ◆ Roasted Asparagus with Red Onions and Peppers
- ◆ Corn and black-eyed peas with mixed peppers
- ◆ Broccoli Casserole
- ◆ Fried Okra
- ◆ Steamed Vegetable Medley ( *broccoli, cauliflower, and carrots* )

### Salad

- ◆ Fresh Green Salad
- ◆ BLT Pasta Salad
- ◆ Broccoli and Cranberry Salad
- ◆ Harvest Salad (*with green apples and cranberries*)







## HORS D'OEUVRES

- ◆ Spinach and Artichoke Dip with pita or tortilla chips
- ◆ Double Onion Dip with House Chips
- ◆ Signature Cheese Ball with pineapple, pecans, and Crackers
- ◆ House Pimento Cheese with Crackers and celery
- ◆ Black Bean Salsa and Tortilla Chips
- ◆ Puff Pastry Cheese Straws
- ◆ Hummus and vegetables

### Display Items

- ◆ Seasonal fruit display with strawberry dip
  - ◆ Assorted cheese display with crackers
  - ◆ Assorted crudité display with choice of dip
  - ◆ Antipasti display
  - ◆ Smoked Salmon with cucumber, dill and crostini
  - ◆ Spicy Marinated shrimp cocktail
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- ◆ Spanakopita (*puff pastry with spinach*)
  - ◆ Italian Stuffed Mushrooms
  - ◆ Flatbread Pizza Variety
  - ◆ Caramelized Onion and Bacon Crostini
  - ◆ Assorted Mini Sliders: grilled Chicken, Angus burgers, vegetarian (*choose 2*)
  - ◆ Roasted Chicken Wings
  - ◆ Chicken satay with peanut sauce
  - ◆ Beef satay
  - ◆ Mini ham biscuits with honey mustard
  - ◆ Sausage balls
  - ◆ Loaded Potato Skins





## DESSERTS

### CAKES

- ◆ Chocolate cake- with white butter cream Icing
- ◆ Yellow cake - with chocolate Icing
- ◆ Carrot cake- with cream cheese Icing
- ◆ Red Velvet Cake – with cream cheese Icing
- ◆ New York Cheese Cake – can be topped with strawberries, cherries or blueberries or drizzled with chocolate or caramel

### PIES

- ◆ Lemon Meringue
- ◆ Chocolate Meringue
- ◆ Coconut Cream Pie
- ◆ Chocolate Cream Pie
- ◆ Pecan Pie
- ◆ Apple Pie
- ◆ Key lime Pie
- ◆ Assorted Fruit cobblers

- ◆ Cookies :
  - ◆ Chocolate chip
  - ◆ Peanut Butter
  - ◆ White chocolate macadamia nut
  - ◆ Oatmeal
- ◆ Chocolate brownies
- ◆ Banana Pudding
- ◆ Chocolate Mousse
- ◆ Black Forest Parfait





## HORS D'OEUVRES SAMPLE MENU S

Fruit Display

Vegetable Display

Chicken wings with sauces

Community House Cheese ball

## HORS D'OEUVRES SAMPLE MENU

Fruit or Vegetable Display

Spinach and Artichoke dip with Pita points

Chicken Satay with sauces

Black Bean Salad and tortilla chips

Italian Stuffed Mushrooms

Pork tenderloin carving station (rolls, pineapple chutney & horseradish)

## HORS D'OEUVRES SAMPLE MENU

Fruit or Vegetable Display

Cheese and Cracker Display

Spinach and Artichoke dip with Pita points

Chicken Satay with sauces

Black Bean Salad and tortilla chips

Italian Stuffed Mushrooms

Pork tenderloin carving station (rolls, pineapple chutney & horseradish)

Shrimp Cocktail

- All three options come with Tea, coffee, and water



### LIABILITY

The Community House is not responsible for guests' personal property and equipment brought inside the facility. This includes floral arrangements and/or decorations left after an event is over. Any damages to the Community House by guests or personal entertainment will be charged to the event host.

Thank you for your interest in the Morganton Community House!

We look forward to making your event memorable.

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